

The Worthouse News



Happy New Year from EHG!

Execubrew
2009

HEAT!
The Brewing
process manual!

Brewblogger?





The Worthouse News

January 2009

Upcoming Meetings

January

January 5, 2009
Alley Kat Brewing
Theme: GM – Light Competition
Plan for ABC & Regina

February

February 2, 2009
Alley Kat Brewing
Theme: GM – Yeast Management

Edmonton Homebrewers Guild meetings are held on the first non-holiday Monday of the month from September to June at Alley Kat Brewing Co., 9929-60th Ave in Edmonton. Meetings start at 7:30 PM. A few meetings each season will be held at other local beer establishments.

Each meeting includes a theme or style session with a "mini-competition" where anyone attending the meeting can have one's beers tasted, evaluated, and judged. Several meetings over the year will be AHA sessions where the winner is forwarded to an AHA club only competition.

Executives (Sept 2008 to August 2009)

President	Greg Wondga
Vice-President.....	Kurt Stenberg
Secretary	Kevin Zaychuk
Treasurer	Ray Duperron
Competition Chair.....	Kurt Stenberg
Newsletter Editor	Jon Holt
Web Administrator	Sean Cormican

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The Edmonton Homebrewers Guild

The Worthouse News is sent monthly to paid members, guild sponsors and WCBC member clubs. Past issues may be read at <http://www.ehg.ca>.

Original articles may be reprinted in other homebrewing club newsletters with credit to the author and The Edmonton Homebrewers Guild. Submissions welcome and may be sent to the editors.

Contributors please submit your articles by the 21st of the month.

View From The Top Of The Tun

By Greg Wondga

Happy Holidays!!! This is a fabulous time of year to gather with family and friends and enjoy some of that home brew you've been making for the last few months.



Typically, this is a time of year where brewing is put on hold to accommodate the time needed to visit loved ones. For myself, I just moved into a new house and can finally brew again.

Despite the fact that I have not brewed in almost a year, I still have beer in my new cellar! Last night I enjoyed some Russian Imperial Stout that I brewed over a year ago. "Majestic" as Kevin would say. That being said, I am quite low on homebrew and will need to brew an enormous amount in order to reach normal levels of beer supply again. I decided to splurge and buy a 60 litre brew pot and outdoor propane burner so that I can make large batches and replenish my supply as quickly as possible. I can't wait to brew on my new system in my new place! It looks like I should be able to get a double batch of an American Brown, a German pilsner, a Belgian witbier, and some mead done before New Years!

We will be meeting on Monday January 5 at Alley Kat. I look forward to the camaraderie of my fellow brewers in the New Year and tasting some of those masterpieces I have been hearing about. In particular, I anticipate Mark's "execubrew". The executive members traditionally brew a beer for Christmas to share with the membership. This year, no one was able to make it to the brew session at Mark Nesyoly's place. So Mark, who is not technically an exec member, brewed the batch by himself. The execubrew could not have been left in better hands! From the description of the beer, it sounds like Mark has created a wonderful brew for us to enjoy at the next meeting. Keep in mind that this is a strong beer and needs to be enjoyed responsibly! A big thanks to Mark for taking on the important task of brewing this beer. Be sure to try it and share your appreciation.

Lastly, be sure to bring any pale beer that you have for our January competition. This a club only competition that is AHA registered. There will be prizes for the winners of this broad category. Thanks to Kurt for setting this up!

I hope that you have time to sit back, relax with a home brew in hand, and read this month's Worthouse News, edited masterfully by Jon Holt.

See you all at the next meeting in the New Year!

Greg

El Presidente

View From The Bottom Of The Mash

By Jon Holt

So the first WHN of 2009. You're starting to see our migration onto the web, and I think its going well.



I, for one, have been watching the progress in my RSS reader and I love to see a new article pop up in the middle of the month.

And speaking of articles, I'd like to make 2009 the year of the new contributor. Membership means the opportunity to learn from each other and we all have something to contribute. I know there are a couple of hop growers out there...how about a quick blurb on how you make that work. There was a certain watermelon beer at the Christmas potluck that none of us thought was possible...how about a quick blurb about that process. I've heard tell that others have used an autoclave in their brewing process...I'd love to see you comment on the web in the brewing process survey about how access to a lab makes better beer.

Either way, for me, my 2009 resolution is to brew more beer. Much like Greg, my supplies are dwindling and the kettle hasn't been out for way too long. Hope you enjoy our modest offering this month. Cheers.

Jon

El Salvador aka WHN Editor

The Execu-brew

By Mark Nesdoly

Sorry guys, but the executive brew is a write-off. Leprechauns.....yeah, leprechauns drank it all. It's gone. Sorry. Guess I have to brew another. I'll go get a couple cans of extract from superstore.

Seriously, it's all here but it's so damn tasty that I really don't want to part with it. I will part with it, but man.....talk about depth of flavour. I was shooting for a darkish tripel with spices, kind of along the lines of Unibroue's dark spiced beers. If you whip out the BJCP colour guide that I presume was sent to all judges, it will be about 17 SRM. I spiced it with a small amount of sweet orange peel, cardamom, and anise seeds in the mash. I also cooked up a batch of homemade dark candi sugar and threw that into the kettle. OG 1.083, 25 IBU from a single addition. Fermenting with WLP570 Belgian Golden Ale.

I knew that all that homemade dark candi sugar might screw with the yeast, as yeast tends to eat the simple sugars first, then "ignore" the heavier malt-derived sugars, but I risked it anyway. Well, it did. On Dec. 11 the gravity was only down to 1.038, so I locked the fermenters in a small bathroom with a space heater blowing directly on them and that did the trick. The yeast woke right back up and took off again. I took a sample and it was down to 1.019, but that's still too sweet for my tastes. I turned the heat back on - FG is looking like it's going to be 1.015.

The flavour - wow. Sweet to start with

a low but ominous alcohol presence. Finishes with the taste of dark candi sugar - rum/raisin, almost a burned sugar note. Lots of background flavours that you just can't put your finger on. I think that's from the anise, cardamom, and orange peels that I threw into the mash. Beautiful.

Start licking your chops in anticipation of the January meeting.

Recipe

for a finished volume of 42L

15.0kg pale 2-row
180g carafa I
Peels from 2 oranges (added to mash)
½ tsp anise seeds (added to mash)
¼ tsp cardamom (added to mash)

Mashed at 146°F for 60 minutes.

Hops:

1.5oz Magnum pellets (a = 13.1%) 120 minutes

Homemade dark candi sugar added to kettle. Recipe: 4 cups table sugar + 1 tsp citric acid brought to a boil in a large saucepan until the colour was roughly the same as a beer bottle. Note: no water was added to the sugar; it was melted and brought to a boil on its own. If you try this yourself, stir like hell.

Yeast:

Yeast cake from a previous batch, WLP570 Belgian Golden Ale. Pitched @ 68°F, fermented @ 67-68°F.

EHG Brewing process manual

By Jon Holt, et al

One of the most challenging and rewarding parts of brewing is that there are many ways to get to the end product. Every recipe is unique, but so is every brewers process; a function of equipment, skill, time and, in some cases, ideology. The beauty of it is that they are all perfectly valid ways to get the job done.

To that end, we are surveying the membership to determine how we collectively brew beer to document some of the many ways our members produce the excellent brews they do.

The basic 12 parts of brewing we're going to cover are:

- Water
- Heat
- Milling
- Mashing
- Sparging
- Boiling
- Cooling
- Sanitation
- Wort preparation
- Yeast
- Fermenting
- Packaging

In each, we'll give some of the usual concerns and options and provide a description of the personal process of a member of the exec or general membership.

This month: *Heat*.

Brewing requires the addition of heat energy to the base ingredients. There are a number of ways to introduce heat to the brew day, but the most challenging can be controlling water temperature to hit the appropriate strike temperatures (we'll talk about boiling another day). Please describe how you heat your brew water?

- Do you heat your water with a stove element, propane burner, or something else?
- Do you pump or carry your heated water?
- Do you use digital or analog thermometers?

This month's response comes from Kurt Stenberg:

I use basic glass thermometers to measure my temperatures and have had no problems. It takes a bit more time but I think that's good because things like your mash can vary in temperature from spot to spot if not mixed well and I want the best average temp not an instant one. As for moving water, I use good ol' brut strength because I boil over a propane burner in my garage and move the water into the house for mashing/sparging. I bought my propane burner along with my aluminum pot as a turkey fryer set for around \$60. As for keeping the heat stable, I have an insulated Colman vertical cooler type mash tun which works well. I must add extra hot water eg:180F to account for a drop in temp as the mash tun heats up and is stable. I then strike around 170F which will drop into my saccharification temp range desired. You can use a software program to help with the temps but I just go for it with experience on my side. If I didn't have an insulated mash tun, I still would not worry about it. I full sized mash will not drop in temp very quickly to make a difference to your beer. Plastic buckets are no problem.



Remember to check out the article at ehg.ca where responses from a number of EHG's own are already posted and to enter your own process to the catalogue.

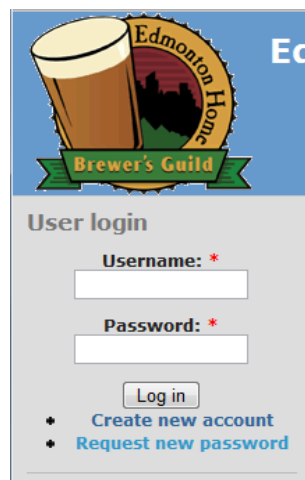
Membership has its privileges

by Jon Holt



So, you're lurking around ehg.ca and love the content. But you see something missing, not complete or downright wrong. "I need to fix that," you say to yourself, "but how?" Most of the content of ehg.ca is available to the public (at the moment) because we believe in making craft brewing better for all, but because of internet trolls and the need to manage who can post on the site, editing is restricted to those who login. To login, you need an account. For those of you who wanted an account, but went to have a beer instead 'cause it was easier, I thought I would include an article on how to go about getting you're own shiny new ehg.ca account.

First and foremost, open your favorite internet browser and surf on down to <http://ehg.ca>. Next, have a look on the left hand side of the page. You'll see something like:



I know its all that techno-mumbo-jumbo, but the link you want is "Create new account". Upon clicking that, you'll be asked for some information. First, we'll need something call you, aka the username. Then we'll need some way to talk to you, aka the email address.

User account

Create new account

Account information

Username: *

Spaces are allowed; punctuatio and underscores.

E-mail address: *

A valid e-mail address. All e-m address. The e-mail address is wish to receive a new password by e-mail.

There's a little FOIP legality box to check, and then on to the easy stuff.

Acknowledgement

Acknowledgement

There are only two reasons th - and we don't share it with a Edmonton Homebrewers Guil important information, and a to. 2. You are registering to p Edmonton Homebrewers Guil address you supply.

We'd like to know how to mail you things, on the off chance you win a medal or forget to pick up a judging sheet:

Address

Street Address: *

Your street/ mailing address

City: *

Your city

Prov/State: *

Your province/state/county/region

Postal code: *

Your postal or zip code

Country: *

Your country

know who is interested in using the online software BrewBlogger.

Jon thought that we could install it for members, and it looks like it would be a good place to catalog all members upcoming brews, recipes, medals and even tasting notes for beers. Please contact me via the website contact page (click on my name link and then the contact link) to let me know if you would like to try out this software for your own brewing. I'll create a login and give you the link in a separate private email. If you would like a little more information about it before using it please see

<http://www.brewblogger.net>

And then of course, we'd like to know who you are in the real world. We validate this against our paid membership list to make sure we know who you are. Like I said, membership has its privileges.

Lastly, there's a little captcha to prove you're a human, just enter what you see. And voila, you've submitted a request for an account. You'll be emailed with the details once we've verified who you are.

Brewblogger trial

Submitted by seanthebrewer on Tue, 2008-12-16 22:43



In an effort to give the members more online "features" we would like to

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